

## *Three-course menu*

**Cold white asparagus with wild garlic pesto**

Tartare of asparagus and egg mimosa with grey shrimp  
Hazelnut oil dressing

**Or**

**Antwerp veal fillet medley**

Celeriac / Sarté / Ponzu mayonnaise  
Asian-style veal gravy

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**Seared fillet of grey sea bream & crispy green asparagus**

Firm-fleshed "Roseval" potatoes  
White butter with Val-Dieu blonde beer

**Or**

**Roasted lamb rump steak**

Mousseline of peas, fava beans with bacon bits & savoury  
"Grenaille" new potatoes  
Garlic and thyme juices

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**Strawberry & Elderflower blend**

Profiteroles / mascarpone cream / strawberry compote & lime zest

**Or**

**White chocolate, milk chocolate & grapefruit**

In a variety of textures

*32,00 € for two courses (starter - main course or main course - dessert)*



*45,00 € with the Wine selection*


*42,00 € for three courses excluding drinks*

*63,00 € with the Wine selection*

## À la carte...

### Starters

- ❖ Cold white asparagus with wild garlic pesto 19,00 €  
Tartare of asparagus and egg mimosa with grey shrimp  
Hazelnut oil dressing
  
- ❖ Antwerp veal fillet medley 18,00 €  
Celeriac / Sarté / Ponzu mayonnaise  
Asian-style veal gravy
  
- ❖ Thai-style fresh salmon tartare 17,00 €  
Ginger / spring onions / coriander / lime / soya / sesame 22,00 € as a dish
  
- ❖ Cold white asparagus with wild garlic pesto 19,00 €  
Asparagus tartar with egg mimosa and grey shrimp  
Hazelnut oil vinaigrette
  
- ❖ Foie gras & pistachio truffle  20,00 €  
Stewed pears / Timut pepper & grapefruit  
Speculoos crunch
  
- ❖ White asparagus Flemish style  17,50 €

 *Chef Lionel's specialty*


## *Vegetarian dishes*


- ❖ Avocado / sweet potato / Cajun spice puree 18,00 €  
Scrambled eggs & tempura of vegetables  
Tomato coulis

## *Fish*

- ❖ Seared fillet of grey sea bream & crispy green asparagus 25,00 €  
Firm-fleshed "Roseval" potatoes  
White butter with Val-Dieu blonde beer
- ❖ Cod steak & roasted white asparagus 26,00 €  
Potato espuma, parmesan with lemon zest


## *Meat*

- ❖ Roasted lamb rump steak 27,00 €  
Mousseline of peas, fava beans with bacon bits & savoury  
"Grenaille" new potatoes  
Garlic and thyme juices
- ❖ Iberian roast and glazed filet mignon of pork 28,00 €  
Kohlrabi mousseline  
Courgette / kohlrabi / chorizo salpicon  
Sherry / honey / soya meat drippings
- ❖ Grilled Angus steak  32,00 €  
Spring vegetables / French fries  
Sauce with truffle sprinklings

 *Chef Lionel's specialty*

## *Desserts*

- ❖ Assortment of local and foreign cheeses 13,00 €
  
- ❖ Strawberry & Elderflower blend 12,00 €  
Profiteroles / mascarpone cream  
Strawberry compote & lime zest
  
- ❖ White chocolate, milk chocolate & grapefruit 11,00 €  
In a variety of textures
  
- ❖ Samba flower marinated pineapple kalamansi cream  12,00 €  
Lemon & violet ice cream
  
- ❖ Revisited lemon tart 12,00 €
  
- ❖ Gourmet Coffee or thee 11,50 €
  
- ❖ Gourmet Champagne 18,00 €

 *Chef Lionel's specialty*

## *Kids' menu*

"Chimay" cheese croquette / baby greens / Ardennes ham

*Or*

Wraps smoked salmon / Isigny cream / Lettuce

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Fish & Chips

*Or*

Roast chicken breast / chips / compote / gravy

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Duo of sorbets or ice cream

*Or*

Brownies with hazelnuts & vanilla ice cream

**22,00 €** for 3 courses, excluding drinks

**17,00 €** for 2 courses, excluding drinks

*This menu is intended for children under 12 years old*